

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

Claim 1 (currently amended): A tableted gum comprising:  
a gum component including one or more ~~rectangular-shaped~~ gum chips; and  
a tableting media wherein the tableting media has an average particle size that is smaller in size than the average particle size of the gum chips, the tableted gum having a non-homogeneous distribution of the gum component and the tableting media.

Claim 2 (original): The tableted gum of claim 1 wherein the tableting media comprises a tableting powder.

Claim 3 (original): The tableted gum of claim 2 wherein the tableting powder is composed of particles that are smaller in size than the gum chips of the gum component.

Claim 4 (original): The tableted gum of claim 1 wherein the gum component comprises about 40% to about 60% by weight of the tableted gum.

Claim 5 (original): The tableted gum of claim 1 wherein the tableting media comprises about 40% to about 60% by weight of the tableted gum.

Claim 6 (original): The tableted gum of claim 1 wherein the gum component comprises about 40% by weight of the tableted gum and the tableting media comprises about 60% by weight of the tableted gum.

Claim 7 (original): The tableted gum of claim 6 wherein the tableted gum comprises a top portion which contains a substantial amount of the gum chips of the gum component.

Claim 8 (previously presented): The tableted gum of claim 7 wherein the tableting media comprises a tableting powder, the gum chips being differently colored than the tableting powder.

Claim 9 (original): The tableted gum of claim 1 further comprising a food grade lubricant.

Claim 10 (original): The tableted gum of claim 9 wherein the food grade lubricant is selected from the group consisting of magnesium stearate, calcium stearate, stearic acid, carboxy methyl cellulose and mixtures thereof.

Claim 11 (original): The tableted gum of claim 1 wherein the tableted gum comprises a sugar tableted gum or a sugar-free tableted gum.

Claim 12 (currently amended): A gum comprising a mixture of ~~rectangular~~ gum chips and tableting media in a tableted form, the gum having a non-homogeneous distribution of the gum chips and tableting media, and wherein the gum chips have an average particle size greater than the average particle size of the tableting media.

Claim 13 (original): The gum of claim 12 wherein the average particle size of the gum chips ranges from about 0.5 mm to about 6.0 mm.

Claim 14 (original): The gum of claim 12 wherein the gum chips comprise about 40% to about 60% by weight of the tableted gum and the tableting media comprises about 40% to about 60% by weight of the tableted gum.

Claim 15 (currently amended): A method of producing a tableted gum comprising the steps of:

providing a gum component;  
processing the gum component to form one or more ~~rectangular shaped~~ gum chips;  
mixing the gum chips with a tableting media wherein the tableting media has an average particle size that is smaller in size than the average particle size of the gum chips~~to form a non-homogeneous distribution of the gum component and the tableting media;~~ and  
processing the mixture of gum chips and tableting media to form a non-homogeneous distribution of the gum component and the tableting media in the tableted gum, ~~wherein the tableting media has an average particle size that is smaller in size than the average particle size of the gum chips.~~

Claim 16 (original): The method of claim 15 wherein the gum component is chilled prior to forming the gum chips.

Claim 17 (original): The method of claim 15 wherein the mixture of gum chips and tableting media is punched or pressed to form the tableted gum.

Claim 18 (original): The method of claim 17 wherein the tableted gum comprises a top portion that is concentrated with the gum chips of the gum component.

Claim 19 (original): The method of claim 18 wherein the gum component comprises a different color than the tableting media.

Claim 20 (original): The method of claim 18 wherein the gum component and the tableting media have a same or similar color.

Claim 21 (original): The method of claim 15 wherein the mixture of gum chips and tableting media includes a food grade lubricant to facilitate forming the tableted gum.

Claim 22 (original): The method of claim 21 wherein the food grade lubricant is selected from the group consisting of magnesium stearate, calcium stearate, stearic acid, carboxy methyl cellulose and combinations thereof.

Claim 23 (original): The method of claim 22 wherein the food grade lubricant comprises magnesium stearate ranging from about 10% or less by weight of the tableting media.

Claim 24 (original): The method of claim 15 wherein the gum component comprises about 40% to about 60% by weight of the tableted gum and the tableting media comprises about 40% to about 60% by weight of the tableted gum.

Claim 25 (original): The method of claim 24 wherein the gum component comprises about 40% by weight of the tableted gum and the tableting media comprises about 60% by weight of the tableted gum.

Claim 26 (original): The method of claim 15 wherein the gum chips have an average particle size that ranges from about 0.5 mm to about 6.0 mm.